

## CHICKEN WITH APRICOTS AND CURRANTS (PCC)

2 1/2 cups long grain rice, pref. Basmati  
1 tortilla (flour)---Optional, but useful  
one cup slivered dried apricots  
one cup baking currants  
one tbsp. approx. of slivered orange peel with the pith removed  
2 medium onions sliced thinly (optional but nice)  
1 tsp. ground cinnamon  
1 tsp. ground cardamom  
1 Tbsp. ground coriander  
1 1/2 tsp. ground cumin

2 lb or a little more preferred chicken parts  
one med. onion  
1 heaped tsp. ground turmeric  
salt and pepper  
1/2 tsp. ground saffron or a few threads of saffron

Cook chicken in a pot with one onion cut up, turmeric, a little salt and pepper, and the saffron. Cover and simmer until chicken is cooked. When done, cut the cooked chicken into 3-bite pieces. Save a little broth for later use. The rest should be frozen for soup stock.

In a separate pot, rinse rice several times thoroughly and then cover with lots of water and salt to taste (approx. 1 Tbsp) and boil until rice is partly cooked -- the grains are still firm in the center but not hard (To test squeeze a grain between fingers). This initial cooking takes about 20-30 minutes. Drain the rice in a colander and run cold water over it till well-rinsed. Set aside and let water drip out of it until needed.

While the rice and chicken are cooking, lightly saute the apricots, sliced onions, currants and spices. Sprinkle a little salt over this mixture and set aside.

In a larger, pref. non-stick pot with a lid, put a little oil and heat over medium flame. Place a tortilla (if you have one) in the oil. This will become nice crunchy bread if all is well, but if heat is too high it will burn and can be discarded. Better to burn the bread than to ruin the whole rice meal. Fully cover the tortilla with a thin layer of rice (two large serving spoon size amounts of rice) and then add a layer the apricot mixture and a layer of the chicken. Repeat this layering until all the ingredients are done. Be sure to have enough rice left over to finish with a layer of rice on top. Sprinkle with a small amount of the chicken broth (a couple Tbsp). Wrap the lid of the pot in a kitchen towel and cover the pot tightly. This catches the steam and allows the rice to dry as it heats. Once the layered mixture is actually steaming (about 5 minutes on medium heat), turn the heat down to low and let it steam.

This is the tricky part. If the heat is too high you will burn the tortilla or, ever worse, the rice. On the other hand you need enough heat to have the rice to steam. Generally a very low flame is good. It is OK to check whether it is steaming by lifting the lid once in while on one side but cover again right away and watch for burning if you turn the heat up. Mixture should steam for at least 30 minutes, but can stay steaming for up to 60 minutes or more depending on heat and dining needs.

## PAUL'S CHEESE CAKE (PCC)

170 g Semi Sweet Chocolate (6 oz)

1/8 liter Sugar (1/2 cup)

3/8 liter graham cracker crumbs (or butter cookie) (1 1/3 cup)

70 g butter (1/4 cup)

2 Tablespoons sugar

450 g cream cheese (Philadelphia) (16 oz)

3/16 liter sugar (3/4 cup)

1/8 liter sour cream (150 g container) (1/2 cup)

1 teaspoon vanilla extract or some bean

4 eggs

75 grams raspberries

Preheat the oven to 160-165 C.

In a double boiler heat the chocolate and 1/8 l sugar. When melted and mixed take off heat and allow to cool.

Grind the crackers to semi-fine. Melt the butter in a pan and mix 2T sugar and cracker crumbs. Press mixture into 22 or 26 cm spring form pan, covering bottom and going 2-3 cm up the sides.

Grind raspberries and strain. Use a spatula to press as much juice and pulp through the strainer. Set aside for later

In a large bowl mix cream cheese and sugar. Add sour cream and vanilla and mix again. Add the eggs one at a time and mix well. You want to avoid any lumps of cheese.

Divide the cheese mixture into 60-40 split. In the smaller amount add the chocolate and mix well. Add 90% of the raspberry juice to the chocolate mixture. Add a 1-2 tablespoons of cheese mixture to the remaining raspberry juice and mix. Set aside for later.

Pour the chocolate mixture into the springform pan. Pour the vanilla mixture on top of the chocolate slowly, trying to cover all of the chocolate layer with a vanilla layer.

Put the raspberry flavored cheese mixture into a small plastic bag with a small piece of the corner cut off. Gently squirt a spiral of the mixture on top of the cake. Once the spiral is complete use a toothpick to make radial strokes, 6 outward and 6 inward. This will produce an arabesque design on top of the cake.

Place pan into the oven and cook for 50-60 minutes, until only a 5 cm circle in the center wiggles when the pan is shaken. Take out of the oven and let cool to room temperature, then place into the refrigerator.

When cold, cut with either a knife or dental floss. Cake can be stored in the refrigerator for up to 3 days, or cut pieces can be frozen for months. To thaw place on counter top and let sit for approximately one hour.

## **PEANUT BUTTER BALLS (SAL)**

Ingredients:

I stick of oleo (margarine)  
1 16 oz crunchy peanut butter (2 cups)  
1 lb powdered sugar (about 4 cups)  
3.5 cups Rice Krispies  
1 large milk chocolate Hershey bar  
1 6 oz package chocolate chips  
.75 bar paraffin (wax)

Combine oleo and peanut butter. Add powdered sugar, mix. Add Rice Krispies, mix thoroughly. Meanwhile, melt chocolate bar, chocolate chips, and paraffin in a double boiler. Form dry mixture into balls and dip in melted chocolate. Place on waxed paper to harden.

## **CANDIED CITRUS PEEL (PCC)**

This recipe can be made in almost any quantity. We tend to make it in the early winter so as to provide us with the needed ingredients for Panettone, cheesecakes, cookies and other cold weather sweets. It can be put up in canning jars just like a jam.

The various citrus fruits can be juiced before using their peels. This allows for fresh grapefruit juice and orange juice for drinking and lemon and lime juices for lemonade or pies etc. You can use any amount of peel and scale the rest of the ingredients accordingly.

2 cups of grapefruit, orange, lemon and lime peel cut into thin strips with the majority of the pith removed.

Cover with cold water and bring to a boil. Simmer for about 10 minutes. Pour off the water and repeat process for a total of three or four simmerings. This removes the very bitter flavor from the peels.

Place

2 cups of peel  
1/2 cup of water  
1 cup of sugar

into a heavy pot and boil until all of the syrup is absorbed and the peel is transparent.

Boil canning jars and lids, place peel into them and seal.

## PANETTONE (PCC)

This is a wonderful recipe that makes two, large panettone loaves. We bake one in an oven-proof cachepot and the other one in a less traditional ring-cake pan. This is nice to start on the evening of one day and finish during the morning of the next.

### *Sponge:*

2.5 teaspoons (one package) active dry yeast  
0.33 cup of warm water  
0.5 cup unbleached, all purpose flour.

Mix yeast with warm water and let sit for about 10 minutes. Then stir in flour and cover bowl tightly with plastic wrap. Let stand for about 30 minutes.

### *First Dough:*

2.5 teaspoons (one package) active dry yeast  
0.25 cup of warm water  
2 eggs, room temperature  
1.25 cups unbleached, all purpose flour  
3 tablespoons of sugar  
4 tablespoons of unsalted butter, room temperature.

Mix yeast with warm water and let sit for about 10 minutes. Add the sponge and mix thoroughly. Add the eggs, flour, and sugar and mix well. Stir in the butter until it is fully mixed. Cover with plastic wrap and rise until doubled in volume, about 1.25 – 1.50 hour.

### *Second Dough:*

2 eggs, at room temperature  
3 egg yolks, at room temperature  
0.75 cup of sugar  
2 tablespoons of honey  
1.5 teaspoons of vanilla extract  
1 teaspoon of salt  
2 sticks of unsalted butter, at room temperature  
3 cups unbleached, all purpose flour  
0.75 cup unbleached, all purpose flour for kneading

Add eggs, yolks, sugar, honey, vanilla, and salt to first dough and mix thoroughly. Add the butter and mix until well blended. Add the 3 cups of flour and mix thoroughly. Scatter 0.75 cup of remaining flour onto a clean working surface and knead dough until it becomes smooth and holds its shape. (You may not use all of the 0.75 cup in this process.)

Long rise: Place dough in a lightly buttered or oiled, *large* bowl and cover with plastic wrap. Let the dough rise until it is tripled in volume. This can take 3-4 hours, or over night in a coolish (65 F – 68 F) room. NOTE: start to soak the raisins for the filling in Marsala wine at this point. Place raisins and wine in a bowl and toss and cover with plastic wrap. Toss the raisins every so often and cover with plastic wrap afterwards.

### *Filling:*

1.5 cups of golden (or mixed golden and black) raisins  
0.33 cup of Marsala wine  
1 cup of chopped candied citrus peel  
grated zest of one orange  
grated zest of one lemon

3-4 tablespoons of unbleached, all purpose flour

Pat the soaked raisins dry. Combine all filling ingredients and toss together. Knead dough on a floured surface and divide in half. Take one of the halves and flatten dough into large oval and spread 0.25 of the filling over it. Roll dough into a tight cylinder and then re-flatten. Spread another 0.25 of the filling, roll up again and shape into a ball (for placement into cachepot or similar baking pan). Repeat with the other half of the dough and rest of filling. If placing this dough into a ring pan, roll and stretch into a long cylinder. Grease baking pans, place parchment paper on the bottoms of the pans and then place dough into them. Cut X or line into top of dough, and cover pans with towels and allow to rise until doubled in volume, about 2 hours.

*Baking:* Heat oven to 400 F. Just before baking re-cut X or line on top of loaf. Bake at 400 K for 10 minutes. Reduce heat to 375 F for 10 minutes and then bake for about 35 more minutes at 350 K. Remove from oven when a tester inserted into the middle of the loaf comes out clean. Cool on racks, in the pans, for 30 minutes and then remove from the pans.